

DATE-NUT BREAD

Grains/Breads

	Weight	70 servings	Measure
*Date Pieces	1 lb 5 ½ oz	
Sugar	7 ½ oz		1 cup
Salt		1 Tbsp 1 tsp
*Shortening	7 oz	
Frozen Eggs, thawed**	14 oz		1 2/3 cups
Baking Soda		3 Tbsp 2 ½ tsp
Cream of Tartar		1 ½ tsp
*Flour	2 lb 3 ½ oz	
*Walnuts, chopped	14 2/3 oz	
Hot Water		1 qt ½ cup

Directions

1. In a separate bowl, cover dates with hot water. Set aside.
2. In a mixer bowl combine the sugar, salt, and shortening.
3. Add eggs, baking soda, cream of tartar, flour, walnuts, hot water, and drained dates to make a batter.
4. Mix on #2 speed of mixer for 2 minutes.
5. Scale 9lb 8 oz of batter into an oiled sheet pan, 26" x 18" x 1".
6. Bake at 350°F, conventional oven, for 25 minutes, until a toothpick inserted in the center comes out clean.
7. When cool, dust the top with powdered sugar.
8. Cut pan 10 x 7 to make 70 pieces.

*Commodities are in **Bold**.

**All thawing time should be in the refrigerator.

Serving: 1 piece
provides the equivalent of 1/4 oz of meat alternate (egg, nuts)
and ¾ serving grains/breads for Enhanced Meal Pattern

Yield: 70 pieces

Special Tip:

May also be baked in a loaf pan – cut in 1-1/2" slices, then into thirds, to make chunky fingers.

Nutrients Per Serving

Calories	159	Saturated Fat	1.1 g	Iron	.9mg
Protein	3g	Cholesterol	24mg	Calcium	13mg
Carbohydrate	21g	Vitamin A	12RE	Sodium	348mg
Total Fat	7.2g	Vitamin C	0mg	Dietary Fiber	1g

Recipe Provided by John Piquette, formerly of District #30 Schools, Ronan Montana
 This recipes has not been standardized by the USDA.